

Wedding Selector Menu

If any of your guests are vegetarian we do offer options for them, so please select one of those.

STARTERS

Please select one of the following

*~ Smoked Salmon, Prawn, Crab and Cream Cheese Mousse
set on a bed of Rocket Salad served with Melba Toast*

*~ Chicken Caesar Salad
set on a Baby Leaf Salad, with Croutons and Parmesan Cheese*

*~ Chefs' Chicken Liver Pate served with Oatcakes
partnered with Homemade Chutney Compote and tossed Mixed Herb
Salad*

*~ Fantail of Seasonal Melon with Citrus Fruits
complemented with Refreshing Fruit Sorbet and Wild Berry Coulis*

~ Fantail of Seasonal Melon with Parma Ham

*~ Tian of Beetroot and Goats Cheese
accompanied by Pear Compote and Pickled Walnuts*

~ Chefs' Homemade Soup which can be any of the following:-

Carrot and Coriander

Leek and Potato with Chives

Mushroom and Sherry

Minestrone

Tomato and Basil

Courgette and Mature Cheddar Cheese

MAIN COURSE

Please select one of the following

~**Breast of Chicken centred with Haggis wrapped in Bacon**
served with Whisky Cream Sauce

~**Pan - roasted Venison Loin**
served with Plum and Red Wine Jus

~**Roast Scotch Beef with Coarse Grain Mustard**
with a Yorkshire Pudding and Roast Gravy

~ **Pheasant Breast centred with Cranberry and Chestnut wrapped in Bacon**
served with Red Wine, Port and Pine Nut Sauce

~**Roast Pork Loin with Rosemary set on Baked Apple Rings**
served with Honey and Garlic Sauce

~**Grilled Scottish Salmon**
topped with Asparagus served with Pesto Crème Fraiche

VEGETARIAN DISHES

Please select one of the following

~**Filo Pastry centred with Vegetables and Cheese**
with Tarragon Cream Sauce

~**Green Herb Pancakes**
stuffed with Tagine Vegetables served with Lime Butter

~**Mushroom and Courgette Stroganoff**
served with Basmati Rice

All Main Courses are served with a selection of Seasonal Vegetables and Potatoes

DESSERT

Please select one of the following

~ **Apple , Plum and Cinnamon Tart**
served with Ice Cream and Toffee Sauce

~**Lemon Meringue Pie**
drizzled with Pouring Cream

~ **Tiramisu Cheesecake**
accompanied with Seasonal Fruits and Coulis

~**Philipburn Crème Brûlée**
served with Homemade Shortbreads

~**Chefs Homemade Cheesecake**
served with Cream, Seasonal Fruits and Coulis

~**Clementine Posset**
with Plum and Vanilla Compote and Cinnamon Palmiers

~**Meringue Nest**
filled with Seasonal Fruit and Chantilly Cream

Children's Menu

Children under 12 years of age

Starter

- ~ Soup of the Day
- ~ Fantail of Seasonal Melon with Fruit Coulis and Fruit Sorbet

Main Course

- ~ Chicken Goujons
- ~ Pork Sausages with Gravy
- ~ Breaded Fish Goujons

All served with a selection of Seasonal Vegetables and Potatoes

Dessert

- ~ Fresh Fruit Platter with Natural Yoghurt
- ~ Selection of Ice cream

Wedding Evening Buffet Menu

Bacon Rolls

Hot Potato Wedges

Selection of Sandwiches and Open Rolls

Sausage and Vegetarian Rolls

Quiche

Homemade Chicken Goujons

Mini Cheese and Red Onion Tartlets

Savoury Skewers

Haggis Bon Bons

Fish and Potato Cakes

- ***Other Items available on request***

Canapés

If you wish to offer Canapes for your guests with their reception drink please choose 4 from the list below

Haggis Bon Bon

Melon & Parma Ham

Cocktail Sausages

Coated in Honey & Sesame Seeds

King Prawns & Mange Tout

Smoked Salmon Mousse Tartlets

Goats Cheese & Red Onion Tartlets

Parmesan Shortbread, Feta Cheese, Roasted Cherry Tomato & Olive

Cherry Tomato & Mozzarella Stack

Mini Pastry topped with Chefs Homemade Pate

Mini Baked Potatoes filled with Horseradish